





FOOD

JAPANESE WHISKY	50ml
Toki	14
Nikka from the Barrel	19
Hakushu Distiller's Reserve	21
Yamazaki Distiller's Reserve	24
Hibiki Harmony	25
Yamazaki 12 YO	36
Hakushu 12 YO	39

COGNAC

Père Magloire Calvados VSOP	11.5
Rémy Martin VSOP	12
Courvoisier VSOP	12.5
Martell VSOP	15
Martell XO	40

TEMPERLEY'S SOMERSET CIDER BRANDY

Somerset Cider Brandy 3 YO	9.5
Somerset Cider Brandy 5 YO	10
Somerset Cider Brandy 10 YO	11.5
Somerset Cider Brandy Alchemy	25
Somerset Cider Brandy 20 YO	29

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LOWLAND WHISKY	50ml
Auchentoshan 3 Wood	15.5

ISLAY WHISKY

Laphroaig 10 YO	14
Talisker 10 YO	15
Ardbeg 10 YO	15
Caol Ila	17.5
Lagavulin 16 YO	25
Bowmore 18 YO	27

HIGHLAND WHISKY

Highland Park 12 YO	13
Glenmorangie 12 YO	14
Macallan 12 YO	22
Oban 14 YO	25

IRISH WHISKEY

Jameson	11
Slane	11.5
Jameson Black Barrel	13.5
Redbreast 12 YO	18

AMERICAN WHISKEY

Bulleit <i>Kentucky</i>	9.5
Jack Daniel's <i>Tennessee</i>	11
Buffalo Trace <i>Kentucky</i>	11
Bulleit Rye <i>Kentucky</i>	11.5
Woodford Reserve <i>Kentucky</i>	13
Jack Daniel's Single Barrel <i>Tennessee</i>	16.5
Woodford Reserve Rye <i>Kentucky</i>	17
Yellowstone Select <i>Kentucky</i>	17
Michter's Straight Rye <i>Kentucky</i>	18
Whistlepig 10 YO <i>Vermont</i>	24

THE CLUB MENU

BAR SNACKS

Mixed spiced nuts (vg)	6
Nocellara green olives (vg)	6

SMALL PLATES

Winter vegetable crudites & beetroot hummus (v/vg)	6.5
Field mushroom soup with Stilton blue cheese croutons (v)	8.5
Carlingford Irish oysters & shallot vinegar (half dozen)	27

LARGE PLATES

Groucho club sandwich with chicken, crispy bacon, chopped egg & kale salad, mustard mayonnaise & crisps	12
Gruyere toastie with gherkins & guindilla chillis (v)	10
Quinoa superfood salad with beetroot, kalette, tardivo, artichoke, soft-boiled egg & mustard dressing (v/vg) <i>Add chicken or smoked trout +5</i>	16
Pizzetta margherita (v)	10
Pizzetta rossa with mozzarella, spicy Calabrian salami, rocket & parmesan	14

BRITISH FARMHOUSE CHEESES

Isle of Wight Blue, White Lake Solstice & Rachel, Membrillo, Durslade Farm chutney & Peter's Yard crackers	14
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CHARCUTERIE BOARD

San Daniele, truffle salami, coppa & pickled vegetables	16
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SWEET SNACKS

Chocolate chip cookies	all 6
Chocolate truffles	

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DRINKS

TEQUILA	50ml
Olmeca Altos Plata	9.5
Ocho Blanco	11
Olmeca Altos Reposado	14
Don Julio Blanco	16.5
Casamigos Blanco	16.5
Don Julio Reposado	17
Casamigos Reposado	17.5
Casamigos Añejo	19
Don Julio Añejo	19.5
Don Julio 1942	45

MEZCAL & PISCO

Pisco ABA <i>Chile</i>	11.5
Del Maguey Vida Mezcal <i>Mexico</i>	14
Ojo De Dios Mezcal <i>Mexico</i>	14.5
Casamigos Mezcal <i>Mexico</i>	21
Mayajules Mezcal Tobilá <i>Mexico</i>	24

SCOTCH BLENDED WHISKEY

Johnnie Walker Black Label	9.5
Chivas Regal 12 YO	11.5
Monkey Shoulder	13.5
Fife Arms	15.5
Johnnie Walker Gold Label	19
Chivas Regal 18 YO	24
Johnnie Walker Blue Label	59

SPEYSIDE WHISKY

Glenlivet Founder's Reserve	13
Glenfiddich 12 YO	13
Cardhu	14.5
Balvenie 12 YO	15
Dalwhinnie 15 YO	16
Singleton 12 YO	16.5
Glenfiddich 15 YO	17.5
Balvenie 14 YO	18
Glenfiddich 18 YO	28
Mortlach 16 YO	39
Glenfiddich 21 YO	53
Glenfiddich Grand Cru	68

GIN	50ml
Tanqueray <i>England</i>	9.5
Bombay Sapphire <i>England</i>	11
Sipsmith Dry <i>England</i>	12
Fife Arms <i>Scotland</i>	12
Plymouth <i>England</i>	12
Altitude Alpine <i>France</i>	12.5
Tanqueray No. Ten <i>England</i>	12.5
Roku <i>Japan</i>	12.5
Cygnnet <i>Wales</i>	13
Hendrick's <i>Scotland</i>	13
Citadelle <i>France</i>	13
Malfy <i>Italy</i>	13
Papa Salt <i>Australia</i>	13.5
Hepple <i>England</i>	13.5
The Botanist <i>Scotland</i>	13.5
Gin Mare <i>Spain</i>	14
Salcombe Rose <i>England</i>	14.5
Oxley <i>England</i>	15
Cygnnet 22 <i>Wales</i>	16
Monkey 47 Schwarzwald <i>Germany</i>	16.5
RUM	
Havana Club 3 YO <i>Cuba</i>	9.5
Havana Club 7 YO <i>Cuba</i>	10.5
Chairman's Reserve Spiced <i>St. Lucia</i>	11
El Dorado 3 YO <i>Guyana</i>	11.5
El Dorado 5 YO <i>Guyana</i>	12.5
Wray & Nephew <i>Jamaica</i>	12.5
Plantation 5 YO <i>Barbados</i>	12.5
Mount Gay Black Barrel <i>Barbados</i>	13.5
El Dorado 12 YO <i>Guyana</i>	14
Plantation Pineapple <i>Trinidad & Tobago</i>	14
Diplomatico Reserva Exclusiva <i>Venezuela</i>	15
Plantation XO <i>Barbados</i>	16
Black Ven <i>England</i>	16
Ron Zacapa 23 <i>Guatemala</i>	17
Santa Teresa 1796 <i>Venezuela</i>	17.5
Mount Gay XO <i>Barbados</i>	17.5

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BY THE GLASS	175ml
SPARKLING	
Louis Roederer Brut <i>Reims, NV</i>	17.5
Herbert Hall Brut <i>Kent, UK 2021</i>	13.5
WHITE	
Groucho White Colombard/Ugni Blanc Réunis <i>Gascony, France 2024</i>	9.5
Picpoul de Pinet La Viste Cave l'Ormarine <i>Languedoc, France 2024</i>	12
Viognier 'Le Paradou' Château Pesquie <i>Rhône, France 2024</i>	12.5
Chardonnay Maid of Bruton <i>Somerset, UK 2023</i>	13
Sauvignon Blanc Huia (organic) <i>Marlborough, New Zealand 2024</i>	16
Groucho Burgundy, Chardonnay, Domaine Pernot-Belicard <i>Côte de Beaune, France 2023</i>	18.5
RED	
Groucho Red Carignan/Grenache Réunis <i>Languedoc, France 2023</i>	9.5
Pinot Noir 'Sanziana' Recas Cramele <i>Benat, Romania 2023</i>	11
Sangiovese Rubicone San Patrignano 'Luppiter' <i>Emilia Romagna, Italy 2024</i>	11.5
Rioja Crianza Ortega Ezquerro <i>Rioja, Spain 2021</i>	13.5
Groucho Claret Jean Pierre Mouiex <i>Médoc, Bordeaux, France 2016</i>	15
Merlot Urs Hauser Stella <i>Ticino, Switzerland 2018</i>	21
ROSÉ	
Groucho Club Rosé Cinsault Réunis <i>Minervois, France 2024</i>	9.5
Esprit Rosé Domaine des Jeanne <i>Luberon, France 2024</i>	11.5
Maid of Bruton Rosé <i>Bruton, Somerset, UK 2023</i>	13
Sainte-Anne Provence Rosé Château La Tour de l'Eveque <i>Côtes de Provence, France 2024</i>	15.5

COCKTAILS

CLUB'S CREATIONS

All 16

Cloudy Apple Martini

Tanqueray Export, cloudy apple juice, honey syrup & lemon juice

Spiced Pear Collins

Absolut Vodka, lemon juiced, spiced pear syrup & soda

Chilli-Honey Margarita

Altos Plata, lime juice & chilli-honey syrup

Smoked Penicillin

Johnnie Walker Black, lemon juice & honey-ginger syrup

Maple Boulevardier

Bulleit Bourbon, Campari, sweet vermouth & maple syrup

Spiced Rum Sour

Havana 3, Chairman Spiced, lemon juice, vanilla syrup, Angostura bitters & egg white

Elderflower Vesper

Tanqueray No. 10, Absolut Elyx, Lillet Blanc & elderflower liqueur

Bergamot Margarita

Casamigos Blanco, Italicus, lemon juice & rosemary-agave syrup

MEMBER'S CLASSICS

All 15

Simply ask the bar for your favourite drink

NON-ALCOHOLIC COCKTAILS

All 9

Berry Rose Spritz

Strawberry, rose & soda

Spiced Pear Iced Tea

Chamomile tea, spiced pear syrup & lemon juice

Double Ginger

Nonsuch pineapple & ginger shrub, ginger beer, pineapple & lime

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DRAUGHT

Half pint

Guinness 4.2%

3.65

1936 Swiss Lager 4.7%

3.65

SOHO American Pale Ale 4.4%

3.65

BEER

330ml

Lucky Saint *non-alcoholic*

6.5

Staropramen

7

Madri Lager

7

Meantime Pale Ale

7.5

Guinness 440ml

7.5

Durslade Farm Cider

9

SPIRITS

50ml

VODKA

Absolut *Sweden*

9.5

Ketel One *Netherlands*

11

Konik's Tail *Poland*

12

Black Cow *England*

12.5

Absolut Elyx *Sweden*

12.5

Reyka *Iceland*

13

Chase *England*

13.5

Haku *Japan*

13.5

Grey Goose *France*

14

Fair Quinoa (*Fair Trade Cert*) *France*

14

Belvedere Pure *Poland*

14.5

Sauvella *France*

15.5

X-MUSE *Scotland*

18

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